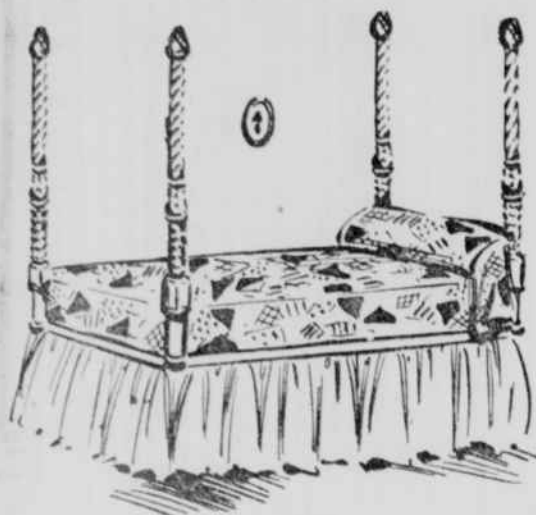


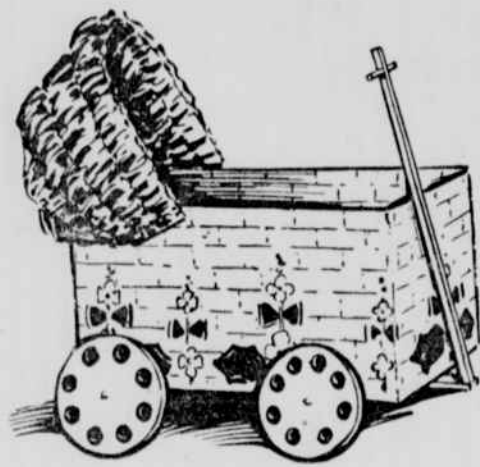
WOMAN'S VARIED INTERESTS

The Patchwork Revival Finds an Echo in Miniature in Nursery Furnishings.

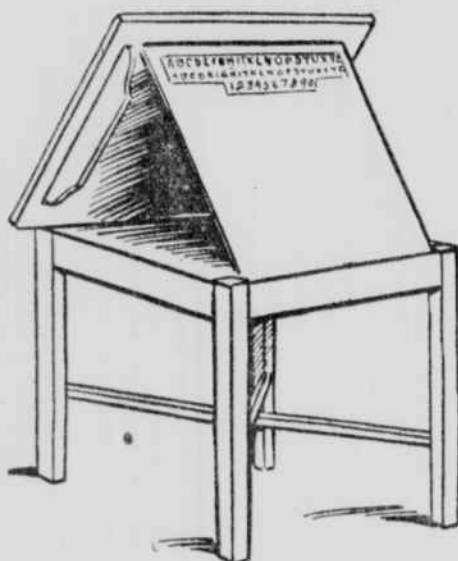


The baby will have her quilted four-poster just like any discriminating adult.

Irrepressible infants will prove more so in a quaint Dutch bed wagon.



The combined blackboard-table and chair of fumed oak are well fashioned. Price \$5.50 for desk, armchair \$3.25.



Dutch Bed Wagons Like Fairy Tale Cribs.

There are much newer bassinets to be seen in the shops than the little point d'esprit baskets, too fragile and too inviting to stray particles of dust to be really serviceable.

A Dutch Bed Wagon.

Quite like a fairy tale crib is the little patchwork quilted Dutch bed wagon, made entirely of wood. It is just a little square wooden wagon, on low wooden wheels, with crude wooden axles and a long wooden handle with which to pull it.

As you can see in the sketch of this unusual crib, the sides, in and out, have softening patchwork quilting on them, and there is a patchwork coverlet.

If the baby is to be shielded from a draft, the green chambray hood may be pulled up, and so complete the charming color scheme, the bright, unpolished wood, the white quilt, with its handworked design of pink and green leaflets, and the green hood. The price of this is \$65.

Little Nursery Quilts.

Patchwork, by the way, is quite the latest of revivals, and many delightful effects may be procured with it. A bed quilt in this same design was seen, forming what might be part of an entire nursery suite, whose motif was the leaflet. The quilt alone, because of the fine handwork put into it, was \$35. Consistent as part of the furnishings in this nursery was a white enamel cotter sofa to suit the child; not large enough for a chair. This almost doll's size couch was upholstered, detachably, however, with the patchwork. Its price was \$28.50. To complete the outfit was a tall white wicker lamp with shade of the same material. Price \$10.50.

A Wicker Compromise.

Although the tendency is to get away from the canopied bassinets, one still finds many of them. A compromise is effected by one of wicker, which has a hood or canopy attachment. The wicker for nurseries is found to be splendid, for it is clean and durable and pretty. The wheels, which were so attractive and quaint on the Dutch crib, are used extensively on wicker cribs and bassinets also, for they make handling so very much simpler.

A Wicker Bassinet.

A wicker bassinet that was almost large enough to be called a crib had rubber tired wheels. This crib might be hooded, trimmed with ribbon and side quilts. Trimmed with silk side quilts and ribbon and net ribbon and hood, its aspect is of a glistening daintiness. Price, \$35, but untrimmed the cost is but \$14.

An Old French Cradle.

One of the shops has for sale one of the old French cradles of hardwood, which rocks low on the ground and has a tiny wooden hood, a cradle whose setting is properly an old fireplace and a cat. For the pursuer of antiquities such a cradle would be of

interest, for there is a real crack in the middle of the wood, which lends to its ancientness of appearance. Price, \$50.

No doubt you have heard of the wonderful singing birds, which may be wound up and will then sing for over an hour. Two or three birds in each cage, gayly colored little featherlings

hanging in the foliage of the nursery window box, sing whenever you want them. They are \$62, \$74 and \$92.

Nursery Desk Set.

For the business part of the nursery one may always find something new and useful. Just now it is a table and chair set in fumed oak. This table is not an ordinary sort of table, for the

toy opens up, and, coming to a rest, shows inside a combined standing blackboard and desk to hold all the writing materials. Price, \$5.50. The little armchair that accompanies it costs \$3.25.

Upon written request The Tribune will be glad to furnish the names of shops where articles are seen.

She Fights for Baby's Pure Milk in a Playlet

Mayor and Nathan Straus Applaud Miss Clayton's Efforts.

By KATHARINE LORD.
"PHILANTHROPIST" sounds very important, perhaps a trifle tiresome, "social worker" is too intensely professional, and yet we have no good word to describe those persons who make their daily bread tasks count a little on the side of righteousness.

Thus it is all in the day's work that Miss Una Clayton has written a one-act play that hammers home the lesson that commercial greed is responsible for the sale of unclean and unsafe milk, which is in its turn the cause of death to thousands of helpless babes.

"I have my profession and I must make my living by it," says the little philosopher. "I must play the game according to the rules. As a playwright my study must be to rouse the emotions and to amuse, but I can also make sure that when the tears and laughter are forgotten an idea will remain."

In this new playlet, which is called "Milk," Miss Clayton has utilized the knowledge of conditions which she acquired during some months of leisure in which she devoted herself to working among the children of the slums. "I had gone rather stale on my writing," said Miss Clayton, "and resolved to take a rest. Business connected



MISS UNA CLAYTON. Playwright, who makes her work count double.

with my various sketches made it impossible for me to go far away from town, and somehow I became interested in the children of the poorer quarters of this city.

"The more I saw of the conditions of life among the poor, the more my heart ached for the children, and most of all for the babies.

"I saw the splendid work that is being done by the Board of Health, the school nurses, the settlements, and then I realized how really helpless these

Makes Her Daily Task as Playwright Count for Humanity's Good.

good people were so long as even one company was selling milk that was not safe.

"Then some one took me to see one of Nathan Straus's milk stations and I heard of the fight Mr. Straus was making to have pasteurization of all milk required by law.

"There were numerous laws and many good ones about the proper handling and labelling of milk, but there were so many loopholes through which the careless or dishonest vender might slip. If the law required pasteurization of all milk, I was told, no germ could escape and at least one menace to the baby's life would be removed. And so I wrote my playlet, and a few days ago the bill Mr. Straus was working for was passed."

A Plot's a Plot, However.

Notwithstanding the didactic purpose of her little sketch, Miss Clayton did not forget that it is the dramatist's purpose to amuse and to arouse emotions. The skit was not a trade against the disease-breeding practice, but it was a delightful little drama with a moral. Love, the crook, the reformer maiden and all popular elements were successfully blended in this short literary effort.

Miss Clayton showed herself to be a pleasing actress, too, in her impersonation of the other heroine, Miss Ermytrude Dooley, for it was the wicked milk-prince's daughter who is the love-story heroine. Whatever moralizing there was seemed incidental, and in consequence the presentation was emotional and highly enjoyable.

The wicked milk-prince was impervious to any human softening. He was adamant. He was an implacable engine of destruction—but only on the milk question.

It has been his common practice to dilute milk with water whenever there was a shortage, or when any other accident might occur, but when his daughter became infected with tubercular germ from the milk which her father supplied—she has tuberculosis of the spine—he reforms. And then resolves to forswear all malpractice. His milk shall in future be all that most stringent of investigations can ask. An all-round reconciliation occurs—as the curtain falls.

The Mayor and Mr. Straus Present.

At the dress rehearsal of this performance, which occurred a few days ago at the Maxine Elliott Theatre, enthusiasm was displayed by the audience, among whom were Mayor Mitchell and Nathan Straus. They were vastly pleased by the performance, and predicted that it would be of great service to the cause of pure milk—and Mr. Straus conferred on Miss Clayton the title of "Daughter of the Pure Milk Crusade." All of which goes to show that one can put love and a fighting spirit for humanity into the daily task, as Miss Clayton has done.

BROCADED GOWNS SUGGEST RICHES

And They Are Best Worn at the Opera and Other Functions of Brilliance.

UNLIMITED wealth is suggested by a collection of brocaded gowns designed for wear at the opera. For beauty of fabric and individuality of design, that collection is amazing. But it is not more astonishing than is the importer's serene confidence in her ability to sell every model before the beginning of 1915. She bases her faith upon the fact that, whereas formerly brocades were worn only by women avowedly of, or past, middle age, they now are also worn by young matrons and debutantes.

Striking effects are produced with black and gold or silver, and among the older set of matrons this combination is popular, since, whenever too brilliant for an individual's taste, it may be toned down by discreet applications of veiling. But the ultra-smart brocaded gown does not permit anything to dim a scintilla of its glitter. It delights in being a vivid affair of pink, blue, green, mauve or maize, threaded with gold or silver and illuminated with strings of "emeralds," "sapphires," rhinestones or jets.

Jets of Diamond-like Brilliance. For jets can illumine. They look like black diamonds on a certain model of blue and gold brocaded satin. That is to say, the skirt is satin, for the bodice and, in fact, the foundation of the creation are of white tulle mounted upon something really substantial. The tulle, folded broadly about the figure at the bust line, runs over the shoulders in straps, which gradually widen to the waist, beneath which it shows only at the sides—on the hips—where the skirt's seams are not joined.

The skirt, running at front and back above the waist and under the crosswise strip of tulle, actually forming the bodice as well as the lower line of its square décolletage, falls plainly about the figure to the knees. Thereabout indefinite drapings begin to appear, and

these, drawn in rather snugly at the ankles, at front, finally elongate at back into a square train.

Bead Strands—Yards of Them.

Yards of jet beads in double strands are employed for the illuminating of this gown. The garniture, crossing between shoulders and armholes, is caught down at either side of the bust with huge cabochons which, in turn, are joined with five loose-falling strands of beads. Extra double strands dropping from the bust line, back and front, are connected at the base of the hips, where the brocade is seamed over the tulle foundation of the skirt, and fall as single tassels down either side of the figure to the knees.

Overskirt or Train?—Both.

Medieval simplicity of design distinguishes a coral and silver brocade whose underlip of two straight widths of the material is trimmed from bust to knees with a double row of silver garnishing. These rows, when joined below the knees, form an exaggeratedly long and slender point down the centre of the front. At the back the silver trimming, starting at the shoulders, outlines a sharp V-shaped, décolleté little cape of the brocade. This, running over and partly hiding a rather wide belt, ends as a narrow point on the hips of a wide-flowing train of the material.

Starting at the waist line this train takes the form of an overskirt with open fronts dropping to the hips and gradually lengthening at the sides as it ripples toward the back. The brocaded bodice, blousing a trifle over the girdle, at front has flesh tulle elbow sleeves and a V décolletage outlined with folds of flesh tulle, which cross the shoulders broadly, but at back taper to accord with the pointed cut-out of its cape effect.

A NEW LUCILE STREET SUIT AND A MARIA GUY HAT



OF BROWN cloth, this suit achieves supreme distinction through the original opening down under the arm and the large side flaps, which cover no pockets, however. The collar and cuffs are of beaver and the large buttons and loops of suit material. The skirt is fully pleated at the sides. Worn with it is a Maria Guy hat in black velvet braid, with gray curly tips at either side. Any other color scheme may be carried out, with harmonizing fur.



The Baby Left Behind

There are hundreds of mothers here in New York playing a big part in the business world.

Children must necessarily remain at home—beyond the mother's watchful eye most of the day. And all seem to be just as happy and normal as the children of mothers at home all day.

How do these successful women solve the problem? Let some of them tell you in the Woman's Section to-morrow.

The Sunday Tribune

Order from Your Newsdealer To-day

MISS DAMROSCH A DEBUTANTE

Wife of Musician Gives Dance for Second Daughter—Miss Buel Bride To-day of Vivian Burnett, Son of Authoress of "Little Lord Fauntleroy."

Another name was added to the list of debutantes last night when Mrs. Walter Damrosch gave a small dance at the Women's Cosmopolitan Club to introduce her second daughter, Miss Gretchen Blaine Damrosch. The guests, number about 100, were received by Mrs. Damrosch and the debutante, who wore a simple gown of white satin and chiffon. The ballroom was decorated with autumn flowers and leaves. Dancing was general during the evening and at midnight a seated supper was served.

Miss Constance Buel, daughter of Mr. and Mrs. Clarence C. Buel, will be married to Vivian Burnett, son of Mrs. Frances Hodgson Burnett, this afternoon at the home of her parents, 130 East 67th st. Only relatives and a few intimate friends will be present at the ceremony and reception which will follow.

Mrs. William Franklyn Paris will give a reception this afternoon at her home, 53 West 39th st. Mrs. William Goddard, of Providence, who spent the summer and fall abroad, arrived in New York yesterday on the Adriatic and is at the Hotel St. Regis. Mrs. Sheffield Phelps gave a small dinner last night at the St. Regis for her daughter, Miss Claudia Lea Phelps, and afterward took her guests to the opera.

Mr. and Mrs. W. De Lancey Kountze will go to Southampton, Long Island, next week to attend the meeting of the National Golf Club. Mrs. Sidney J. Colford, jr., has returned to this city from Newport, and is at the Biltmore. Mr. and Mrs. Robert Tighe McGusty have returned from the Virginia Hot Springs, and are at 108 East 75th st. for the winter.

The first of the Three Sherry Dances will be held at Sherry's on Friday evening, December 4. The committee in charge consists of Mrs. Edward E. Knapp, Mrs. B. Ogden Chisolm and Mrs. J. Herbert Johnston. Among the patronesses are Mrs. Columbus O'D. Iselin, Mrs. Bradish Johnson, Mrs. Henry G. Trevor, Mrs. William J. Schieffelin, Mrs. J. Pierpont Morgan, Mrs. Henry E. Coe, Mrs. Charles H. Mellon, Mrs. John E. Alexander, Mrs. Warren Delano, Mrs. Hiram W. Sibley, Mrs. Richard C. Colt and Mrs. Walter G. Oakman.

Mr. and Mrs. Henry Lloyd Aspinwall will spend the winter at the Hoffman Arms, 640 Madison av.

Mr. and Mrs. Allen B. Forbes have returned from Greenwich, Conn., and are at the Biltmore for several days.

Mr. and Mrs. Louis du Pont Irving motored into the city yesterday from Sunnyside, their country place at Irvington, N. Y., and are at the Gotham for a brief visit.

A concert for a benefit of the American Ambulance Hospital in Paris was given at the Hotel Plaza yesterday afternoon. The artists were Mme. Le Fontenay-Coudert, Miss Constance Purdy, George Harris, jr., and Philippe Coudert. The patronesses included Mrs. Frederic Coudert, Mrs. Charles H. Dittson, Mrs. Paul Fuller, Miss Jeanette L. Gilder, Mrs. Donald Harper, Mrs. William Hamilton Harris, Mrs. Alexander Duering, Mrs. Condé Nast, Mrs. Frank H. Mason, Mrs. Henry W. Shoemaker, Mrs. Henry Whiton, Mrs. John Adams Thayer and Mrs. William Emerson Peck.

The members of the committee of the American Ambulance Hospital in Paris are Mrs. Charles B. Alexander, Mrs. Robert Bacon, Mrs. August Belmont, Mrs. Lloyd S. Bryce, Mrs. Willard D. Straight, Mrs. Harry Payne Whitney, Mrs. J. Montgomery Sears, Mrs. Whitelaw Reid, Mrs. H. Fairfield Osborn, Mrs. Herbert L. Satterlee, Mrs. Richard Townsend, Mrs. Whitney Warren, Mrs. Edward Brandegee, Mrs. Nicholas Murray Butler, Mrs. E. H. Harriman and Mrs. A. Barton Hepburn.

and Mrs. Adolph Casper Miller entertained at dinner to-night for their house guests, Professor and Mrs. Bernard Moses, of the University of California.

The Assistant Secretary of the Treasury and Mrs. Charles Hamilton entertained a number of guests at dinner to-night.

AVOID IMPURE MILK for Infants and Invalids

Got HORLICK'S It means the Original and Genuine MALTED MILK

"Others are Imitations" The Food-Drink for all Ages

Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More healthful than tea or coffee. Take no substitutes. Ask for HORLICK'S. HORLICK'S Contains Pure Milk

MAKE YOUR ROUGH SKIN SMOOTH

Winter winds and whirling dust—with the artificial dry heat of house or office—work havoc with skins that are naturally fair and smooth. Keep yours as it should be by the use of VELOGEN night and morning and when you go outdoors. Apply it liberally at night after washing with soap and warm water—and again in the morning, wiping off what the skin will not absorb.

The pores readily absorb VELOGEN when it is gently rubbed in—and the rough, red, chapped skin resumes its normal smoothness and beauty. VELOGEN does not stain—and it does not promote the growth of hair. All druggists sell VELOGEN—also a tube.

PREPARED ELECTRA, the best and most delicate perfume ever imported. Sold everywhere. The Col. are Agents. Mailed in Small Packages. JAMIESON, 343 5th St. N.Y.

Will You Have a Banbury Tart?

All old-fashioned tart has come back to our tea tables.

Apple tarts and Banbury tarts, strawberry tarts and damson tarts—they're all back in favor. From England, where the tart is as staple as the muffin, come the following recipes:

A Delicate Puff Paste. Into one quart of sifted flour mix two teaspoonfuls of baking powder and one teaspoonful of salt. Sift this two or three times, and with the tips of the fingers rub in one cup of lard—hard and cold—until a very fine, smooth paste results. Add half a cup of ice water containing the beaten white of one egg and mix to a stiff dough. Roll this out into a thin sheet, spread with one-quarter of a cup of butter, sprinkle with a little flour, roll up closely in a long roll, double the ends toward the centre and flatten. Roll again into a thin sheet, spread with one-quarter of a cup of butter, sprinkle with a little flour, roll up before and continue this until one cup of butter has been rolled into the paste. Set in a dish, cover with a cloth and place in the ice box. Allow it to stand an hour before cutting for tarts.

Plum Custard Tarts. Put through a sieve enough green grapes to make a pint. Put the puree into an enamelled saucepan with one cup of sugar. Beat the yolks of two eggs until light and frothy and beat thoroughly into the plum puree. Beat the patty tins with puff paste made

from the above recipe and brown lightly. Fill with the plum custard and pile a meringue, made of the stiffly beaten whites, over the top of each tart and bake until puffed and brown.

Banbury Tart.

Beat half a pound of butter to a cream, with one pound of candied orange and lemon peel which has been chopped fine, one pound of currants, half an ounce of cinnamon and half an ounce of allspice. Cut the puff paste into squares. Fill with the mixture and fold into triangles, pinching the edges. Brush over with the yolk of an egg and dust with powdered sugar. Bake in a hot oven fifteen minutes. Serve cold.

Granville Tarts.

Mix together thoroughly six ounces of sugar, four ounces of butter, two ounces of ground rice, two ounces of candied peel, which has been shredded, six ounces of stale cake crumbs. Beat the whites of four eggs to a stiff froth. Add to the above mixture two tablespoonfuls of cream and a half teaspoonful of lemon flavoring. Last of all add the stiffly beaten whites. Fill tart shells with the mixture and bake from fifteen to twenty minutes in a moderate oven. When cool cover with thin icing and sprinkle with coconut.

Westphalian Apple Tart.

Pare and chop fifteen fair sized apples, fry them in butter and add four tablespoonfuls of apricot juice. Beat the mixture until smooth. Cream one-quarter of a pound of butter and add

the yolks of four eggs, a quarter of a pound stale bread crumbs, six ounces of powdered sugar and one teaspoonful of vanilla. Spread this mixture over the chopped apples in a tart shell and bake in a hot oven fifteen minutes.

Spanish Tart.

Line a deep baking dish with the puff paste. Fill with a layer of sliced peaches, a layer of sliced oranges and, lastly, a layer of sliced bananas. Sprinkle each layer generously with powdered sugar and cover with a rich crust. Bake to a deep brown and serve cold.

Strawberry Cream Tart.

This recipe calls for fresh strawberries, but since they are not to be had at this season, canned ones may be substituted very successfully if the juice is poured off.

Heat one cupful of rich milk in a double boiler with two tablespoonfuls of cornstarch with a little cold milk and add to the milk and sugar in the double boiler. Cook five minutes, stirring constantly to prevent burning. Take from the fire and stir in lightly the whites of two eggs which have been beaten to a stiff froth and allow the mixture to cool. Line a deep pie dish with rich paste and fill with strawberries. Cover with rich crust; do not pinch down the edges. When brown remove from the oven, lift the top crust and fill with the prepared cream; replace crust, and serve immediately.